



FIUME

CHRISTMAS FESTIVE MENU

Menu B - £75

STARTERS

Guancia di maiale e lenticchie

Lentil stew & braised pork cheek

Polpo arrosto

Roasted octopus, capers & olives

Zuppa invernale (VG)

Mushroom, spelt & pumpkin soup

MAINS

Fregola ai frutti di mare

Semolina starch pasta, squid, mussels, prawns & clams

Melanzana parmigiana (V)

Stuffed aubergine, tomato sauce, mozzarella & grana padano

Tagliata di manzo

Beef sirloin steak, radicchio & walnuts

DESSERT



Marsala tiramisù (V)

Panna cotta zucca e zenzero

Panna cotta, pumpkin & ginger

abà al Limoncello (V)

With mascarpone cream



Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill. Please note we are a cashless venue.